

SUGAR-FREE PUMPKIN PIE

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Ingredients:

- 1 (16oz.) can pumpkin puree
- ½ teaspoon pumpkin pie spice
- 1 tablespoon pure vanilla extract
- ½ stick unsalted butter
- 1 cup evaporated milk
- Sugar-free whipped heavy cream (optional garnish)
- 1 (9-inch) pie shell

Directions:

- Pre-heat oven to 350 degrees.
- In a sauce pan, simmer pumpkin puree and butter over medium-high heat. Stir occasionally until slightly thick, about 3 minutes.
- Add evaporated milk, pumpkin pie spice and vanilla extract, stir mixture until simmering.
- Remove from heat and let mixture cool for about 10 minutes.
- Pour filling into pie crust and bake until center is slightly loose, about 30 to 45 minutes.
- Let pie rest for about 2 to 3 hours before slicing. Garnish with sugar-free whipped heavy cream (optional).
- Slice and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.